



VINITY

WINE COMPANY

Drusian Prosecco, Brut

Appellation: Conegliano Valdobbiadene Prosecco Superiore D.O.C.G.

Region: Veneto.

Type: White, Sparkling.

Varietal: 100% Glera.

Drusian Prosecco Brut is an elegant, dry sparkling wine that is characterized by a fine perlage.

Tasting Notes

Color: Straw yellow with greenish hints.

Bouquet: Fruity notes of green apple and citrus with a note of bread-crust.

Palate: Pleasantly dry, fresh and balanced.

Alcohol: 11%.

Residual Sugar: 7-9 g/L.

Acidity: 5.5-6 g/L.

Sulphur dioxide: 80-95 mg/L.

Pressure: 4.5-5 bar.

Serving Suggestion: Serve at a 6-8°C (43-46°F) in a tulip-shaped glass.

Food Pairing

Excellent with fish, fresh cheese and vegetables.

Vineyard Notes

Production area: Hills of Conegliano and Valdobbiadene.

Altitude: 200-250m a.s.l.

Exposure: South.

Soil: Rich-clay and calcareous.

Training System: Double-arched cane.

Plant Density: 3,000 vines per hectare.

Winemaking Notes

Harvest: The grapes are manually harvested at the beginning of September.

Vinification: White wine process with soft pressing.

Fermentation: Secondary fermentation in stainless-steel tanks, according to the Martinotti Charmat method. Duration: 70/80 days.



Drusian is located in the heart of the Conegliano Valdobbiadene Hills, recognized as a UNESCO World Heritage Site since 2019. Today the winery is led by Francesco Drusian. He continues to follow his family tradition, which dates back to the 1890's. Technology has evolved over the years, but the love for this land and for the work is still the same.

It is essential to note that each step of the process is performed with care; no pesticides or insecticides are used on the vines and only organic and bio-dynamic, not chemical fertilizers, are employed.